




SUPA EXPORT®

Passion For Import - Export Solutions

COCOA POWDER – ALKALIZED

Alkaline: 10-12%. Alkalizing partially neutralizes the acids present in cocoa reducing their adstringência.

Common uses: chocolate drinks, sweets and confectionery.

	Natural Cocoa Powder	
	TECHNICAL SPECIFICATION - NATURAL COCOA POWDER	
	Chemical and Physical Specifications :	
	Color	up to standard (brown)
	Flavor	up to standard
	pH	pH 5,0 - 6,0
	Moisture, max g/100g	5,0
	Fat Content (%)	10 - 12
	Fineness through 200 mesh sieve, (%) min.	99,5+/-0,5
	Microbiological Specifications :	
	Total plate count col per gram, max	5.000
	Mold col per gram, max	50
	Yeast col per gram, max	50
	Escherichia Coli in 1 gram	Negative
Salmonella in 25 gram	Negative	
Total coliform	None	
Packing :	25 kg multiplied kraft paper bag with polyethylene inside	
Shelf Life :	24 months in original storage	

Packaging: 25 kg multiplied Kraft paper bag with polyethylene inside.

Shelf life: 24 Months in Original storage

Delivery: Road, Rail, Ocean

Minimum Order: 25 Metric Tons

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